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Date: 17/01/2020 Code: HAD317012020

For the attention of: Hellenic Agricultural Enterprises 45 Grigoriou Lambraki Street, Lykovrissi 141 23, Greece Tel: +30 210 4294682

ANALYTICAL RESULTS REPORT

A. Method-Results

Determination of the bioactive content of one (1) extra virgin olive oil sample with sample code HAD3.

Sampling: The sampling was carried out by the client and the sample was delivered in the lab on on 24-12-2019.

Method: Liquid chromatography coupled to high resolution mass spectrometry (quadrupole- time of flight mass analyzer).

Date of Analysis: From **10-01-2020** to **17-01-2020**.

B. Report of Analysis

Analyte	HAD3 (mg/kg)
10-Hydroxy decarboxymethyl oleuropein aglycone*	1.75
10-Hydroxy-10-Methyl oleuropein aglycone*	5.44
10-Hydroxyoleuropein aglycone*	0.32
1-Acetoxypinoresinol	19.6
Apigenin	1.83
Elenolic acid	7.78
Eriodictyol	1.15
Hydroxylated form of elenolic acid	0.04
Hydroxytyrosol*	1.48
Hydroxytyrosol acetate*	2.93
Ligstroside aglycone*	29.8
Luteolin	5.41
Methyl oleuropein aglycone*	0.37
Naringenin	0.16
Oleacein*	99.9

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Oleocanthal*	80.1
Oleocanthalic acid*	8.23
Oleokoronal*	124
Oleomissional*	265
Oleuropein aglycone*	39.2
p-coumaric acid	0.25
Pinoresinol	2.71
Syringaresinol	0.63
Tyrosol*	1.54
Vanillin	0.36
Total Phenolic Content	660
Sum of Hydroxytyrosol, Tyrosol and Oleuropein derivatives*	700

C. Comments on results

The total content of hydroxytyrosol, tyrosol and oleuropein derivatives, as it is described by the EU 432/2012 legislation, is above 250 mg/kg (**660 mg/kg**) for the sample with sample code **HAD3**. Therefore, the sample belongs to the class of olive oils that protect LDL cholesterol from oxidation, maintaining high HDL levels and protecting from cardiovascular diseases (EFSA, 2012).

The Analyst The Scientific Coordinator

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